

Fruit Roll Up

Recipe By Chaya Suri Leitner



Cooking and Prep:  8 h

Serves:  4

No Allergens

Preference: Parve

By Chaya Suri Leitner/Spice n' Zest

Difficulty: Medium

Occasion: Tu-Bishvat

Source: Kosher.com

Exclusive

Ingredients (3)

Main ingredients

- 2 cups chopped strawberries (see note)
- sweetener to taste (see note)
- 1 tablespoon lemon juice

Start Cooking

Prepare the Fruit Roll Up

1. Preheat oven to the lowest number (mine went to 170 degrees Fahrenheit). Line a baking

sheet with plastic wrap or a baking mat.

2. Puree all the ingredients in a blender until smooth. Pour onto the prepared baking sheet and spread to an even layer, tap the baking sheet on the counter.
3. Place the baking sheet into the oven for four to eight hours (depending on your oven temp, start to check after four hours) until center is not sticky to touch.
4. Remove from oven and let cool for a few minutes then peel the fruit leather off the baking mat or plastic, cut into strips and roll in parchment paper.

Note:

*Depending on the fruit and how ripe it is you're going to need more or less sweetener, I like to use honey but you can use sugar, maple syrup, agave, rice syrup. I suggest you start with a tablespoon and add to taste...

*You can use whatever fruit you like just follow the method above. Another fun twist, you can add a second flavor to the pan and swirl it in.

Other fruit you can use: peaches, mango, blueberries, raspberries, persimmon...

*You can also add spices to your fruit puree like cinnamon, nutmeg, lavender, vanilla, cardamom.